



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Royal Orchid Thai		DATE 1/23/2020	TIME IN 11:45	TIME OUT 1:15
ADDRESS 9791 Magnolia Ave., Riverside		FACILITY DESCRIPTION Full Service Restaurant		
PERMIT HOLDER Ch. Chenok Nayancharoen		EMAIL		Major Violations 2
PERMIT # 59480	EXPIRATION DATE 8/31/20	SERVICE 02	REINSPECTION DATE	POINTS DEDUCTED -20
FACILITY PHONE # (951) 354-6100		PE 3620	DISTRICT 4	INSPECTOR NAME B. Barone / D. Johnson

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 840.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-60 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

SCORE **80**

In = In compliance

COS = Corrected on-site

N/O = Not observed

N/A = Not applicable

OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/A	1. Food safety certification				2
EMPLOYEE / AGENCY: Ch. Chenok Nayancharoen EXP: 6/23/20						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used properly	✓	4		2
In		6. Adequate handwashing facilities supplied and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	7. Proper hot and cold holding temperatures		4		2
In	N/O	8. Time as a public health control; procedures and records		4		2
In	N/O	9. Proper cooling methods		4		2
In	N/O	10. Proper cooking time and temperature		4		2
In	N/O	11. Proper reheating procedures for hot holding		4		
PROTECTION FROM CONTAMINATION						
In	N/O	12. Returned and re-service of food				2
In		13. Food: unadulterated, no spoilage, no contamination		4		2
In	N/O	14. Food contact surfaces: clean and sanitized		4		2
SANITIZER (ppm):				WAREWASH TEMP:		

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources		4		2
In	N/O	16. Compliance with shell stock tags, condition, display				2
In	N/O	17. Compliance with Gulf Oyster regulations				2
CONFORMANCE WITH APPROVED PROCEDURES						
In	N/A	18. Compliance with variance, specialized process, and HACCP plan				2
CONSUMER ADVISORY						
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods				1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4		2
WATER / HOT WATER						
In		21. Hot and cold water available		4		2
WATER TEMPERATURE: 120						
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed				1
VERMIN						
In		23. No rodents, insects, birds, or animals		4		2
In	N/A	24. Vermin proofing, air curtains, self-closing doors				1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge	ON	2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler Certifications available, current, and complete		
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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This visit is due in part to a complaint of sewage backup in the facility. All drains and floor sinks found to drain adequately. Operator provided invoice to show drains were hydrojetted in December.

5) Ensure all employees practice proper handwashing whenever hands are contaminated or prior to handling food or clean utensils. Proper handwashing procedure is washing hands in approved handwash sink with minimum 100°F water and hand soap for 10-15 seconds. Observed employees enter food preparation area ^{from} ~~and~~ ⁱⁿ and proceed to cut chicken without washing hands. Inspector reminded employees to wash hands prior to putting on gloves. Employee went to three-comp sink (hand wash sink in this area is inoperable) and rinse gloved hands under water. Inspector stopped him and explained proper handwashing. Employee then washed hands properly.

(*) don gloves

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Person In Charge: Paul Ng

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Inspector: B. Barone / D. Johnson

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SUPPLEMENTAL REPORT TO SAN. FORM # DES-31 DATE January 23, 2020
SUBJECT Royal Orchid Thai PERMIT NO. 54840
ADDRESS 9791 Megholia Ave., Riverside DISTRICT 4
INSPECTOR B. Beron/D. Johnson

REMARKS:

- b) Maintain all handwash sinks operable, properly stocked and available for handwashing. Observed drain on back handwash sink disassembled. Repair handwash sink ASAP.
- ① Maintain all potentially hazardous foods at or below 41°F or at or above 135°F at all times. Observed the following:
- A. Cooked eggplant at 85°F in top of cookline prep unit. Per operator, eggplant cooked ~ 90 minutes prior. Eggplant voluntarily discarded.
 - B. Large container of raw shell eggs on stool at cookline at 65°F for approximately 2 hours. Replaced in refrigerator.
 - C. Raw bean sprouts at cookline in container of water at 65°F for approximately 90 minutes. Ice placed in container to bring down temperature to 41°F or below.
 - D. Cut tomato in top of cookline cold ~~drain~~ prep unit at 65°F for approximately one hour. Placed in refrigerator.
- Discussed proper food holding temperatures.
- 14) Ensure all multi-use utensils are properly washed, rinsed & sanitized. Observed multiple "clean" utensils with build-up of grease, debris and other deposits.

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INSPECTOR B. Berone / D. Johnson

REMARKS:

You must clean utensils so they are clean to touch and sight down to the manufacturer original finish. Also no one on duty (kitchen) has to wash/rinse/sanitize utensils and this is very important. You have a dishwasher but if that isn't working properly you need to do it is 3-comp sink manually. Immediately train all employees to properly wash/rinse/sanitize.

27) Always properly thaw all potentially hazardous food in an approved manner (see back of page 2). Observed ~12 ducks thawing in food prep sink drain board at room temperature. Internal temp was 48°F. Operator placed ducks in refrigerator. Proper thawing discussed.

28) Always handle all food so as to protect from contamination and adulteration. Observed the following:
A. Raw Fish in a plastic bag on shelf in cookline reach-in above uncovered cut vegetables. Always store all raw foods of animal origin separate from and below other foods to prevent cross-contamination.
B. In same unit observed multiple items of food with no cover. Always cover all food in storage to protect from contamination.

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REMARKS:

C. In same unit (top and bottom) observed multiple food items stacked (one atop the other). Do not stack food containers unless there is a ~~board~~ hard cover between them.

D. A crate of cabbage (cardboard box) on the floor in food prep area. Also observed several packages of rice. Beneath 3-comp sink. Discourage storing food on the floor. Ensure all food is at least 6" off of floor.

E. Ice machine observed very soiled and in an unsanitary condition with black mold inside. Immediately discourage use of ice machine and destroy all ice. Clean and sanitize ice machine in an approved manner (consult manufacturer).

3) Provide proper and adequate back-up storage for all food, utensils and other food related items. Observed "dry storeroom" with unapproved finishes and a very cluttered mix of food utensils and other random items (paint, wood etc). Remove all non-facility related items and ensure all food is up on storage shelves.

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REMARKS:

- 34) Ensure all equipment is approved and in good repair!
- A. Replace unapproved particle board shelves with NSF-approved storage shelving units. Note particle board is not durable, easily-cleanable or impervious to water
 - B. Remove all milk crates being used as shelving and racks. Milk crates are not easily cleanable and are not approved
 - C. Place your fryer splash guard between your fryer and your range to prevent grease from splashing onto open flame and starting a fire
 - D. Replace cracked porcelain handwash sink in front service area

- 36) ^{up} Maintain clean:
- A. All cooking equipment (inside and out)
 - B. Exhaust hood & filter
 - C. all handles on all equipment!!
 - D. all refrigerators (inside and out including gaskets)
 - E. All storage shelves
 - F. Dishwasher (detail entire unit)
 - G. All sink (inside and out, top & bottom, legs and drainline, etc)
 - H. Hand sprayer

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SUPPLEMENTAL REPORT TO SAN. FORM # DES-31 DATE January 23, 2020
SUBJECT Royal Orchid Thai PERMIT NO. 59840
ADDRESS 9741 Magnolia Ave, Minerside DISTRICT 4
INSPECTOR B. Beron / D. Johns

REMARKS:

- T. Dishwasher racks (black buildup)
 - J. All utensil storage;
 - K. Ice machine
 - L. Floor sink
 - M. doors & door knobs
 - N. All Food prep tables (top, bottom, legs, etc)
 - O. Fans
 - P. Ceiling vent
 - Q. All Floors, walls & ceilings
(especially under and behind equipment)
- 37) Ensure all utensils and ware are properly stored before & during use. Observed the following:
- A. Knives at cookline stored between equipment. This gap is not cleanable. Do not store knives there.
 - B. Utensils stored on top of lockers. This area is not approved storage.
 - C. Cardboard divider in utensil storage. Cardboard is not cleanable. Discard for use. New Cardboard packaging must be discarded after product is used.
- 38) Provide valid refrigerator thermometer in all units. Observed only one and it was an "oven thermometer".

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REMARKS:

40) Properly store wiping cloths in bucket of sanitizer solution during use. Replace towel and solution when soiled or concentrate drops. Observed damp wiping towel on cookline food prep surface.

44) Ensure employee beverages are not in a location where they could potentially contaminate food or clean utensils. Observed employee's glass of water on shelf above cookline food prep unit.

42) Ensure dumpster lids are maintained closed at all times. Observed back lid open.

49) Provide valid Riverside County Food Handler card for all employees. Observed several missing.

This Facility fails to meet sanitary standards as contained in the California Retail Food Code. "A" card removed and "B" card posted. Do not remove or cover grade card. Reinspection set for 1/30/2020.

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